



FROMM Pinot Noir Clayvin Vineyard 2021

Viticulture

No herbicides, pesticides or systemic fungicides used. Only approved natural fertilizer applied. Vineyard certified organic (BioGro).

Winemaking

Hand-picked between March 4th and 9th. 100% destemmed and “wild yeast” fermented with a high portion of whole berries. On average just under 28 days on skins. Matured for 17½ months in used Burgundian oak barrels and bottled without filtration.

Wine facts	Grape variety	Pinot Noir
	Bottled	December 2022 under cork at FROMM Winery
	Labelled and packed	at FROMM Winery
	Production	1543 bottles and 12 magnums
	Cellaring potential	2035
	Winemaker	Hätsch Kalberer
	Store	10° - 12°
	Enjoy	10° - 12°

Wine analysis	Alcohol	13.5%
	Total acidity	5.4 g/l
	pH	3.33
	Residual sugar	less than 1 g/l

Winemaker's comments

This is an extraordinary Clayvin Pinot Noir. The crop was moderately low, there is huge concentration, but the wine retains excellent structure, linearity and great tension.

The colour is dark red with a purple hue, followed by intense, vibrant aromas of dark fruit, plum, cassis and blackberries, and above all great purity and freshness. The same theme is reflected on the palate, a wine of enormous flavour concentration and refined texture, seamless, mouthfilling and with a very fine tannin coating supporting the long, persistent finish.

Food match

Beautiful with venison, wild game, beef, lamb, vegetarian dishes, cheese and charcuterie.

